



Join us every Sunday for  
Brunch at 11am. Try our variety of  
Eggs Benedicts, Crème Brûlée  
French Toast and Mimosas!



- DESSERTS
- Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5
- Key Lime Pie

roasted pecan crust 6.5
- Seasonal Cheesecake

with a sweet peach + brown sugar sauce, topped with whipped cream 4.9
- Crème Brûlée

berries + whipped cream 6.9
- Jen’s Jamaican Coconut Pie

creamy custard, rum sauce + whipped cream 6.9

STARTERS + SHARING

- Cold Snap Fresh Ceviche

served in a frozen glass made of ice chilled bay scallops, shrimp, fresh fish, avocado, cucumber, peppers, jalapeño, onion, citrus, cilantro + warm tortilla chips 7.9
- Wagyu Beef + Ginger Potstickers

pan-seared with crispy onions, Thai peppers + soy sauce 8.5
- ★Bang Bang Shrimp®

crispy, tossed in a creamy, spicy sauce 9.7
- Twisted Edamame Hummus

topped with a roasted tomato relish, pepitas, drizzle of olive oil + served with crispy flatbread chips 4.9
- Singapore Calamari

flash-fried with peppers + sweet spicy Asian sauce 9.3
- Ahi Tuna Sashimi

premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 / large 16.9
- Mussels Josephine® (PEI)

tomatoes, red onion, garlic, basil + lemon wine sauce 10.5
- Maryland Crab Cakes

jumbo lump cakes + red remoulade 12.3
- Bacon Wrapped Atlantic Sea Scallops

with chutney + mango salsa 10.5
- Thai Coconut Shrimp

6 jumbos + sweet spicy sauce 8.9
- Saucy Shrimp

lime tomato garlic sauce, Kalamata olives + Feta 8.9
- Bang Bang Shrimp® Flatbread

mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 8.9

SOUP

- Roasted Tomato + Red Pepper Soup

cup 4.8 | bowl 5.6 (Add a cup of soup to any entrée 2)
- Corn Chowder + Lump Crab

with a hint of bacon cup 5.8 | bowl 6.6 (Add a cup of chowder to any entrée 3)

GREENS [ Bonefish House Salad or Classic Caesar Salad with entrée 3.1 ]

- Watermelon Salad

salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 5.9 (with entrée 3.9)
- Classic Caesar Salad

house-made garlic croutons 4.9
- Bonefish House Salad

hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 4.9  
add Danish Blue or Feta 1.5
- Grilled Salmon + Asparagus Salad

goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette 14.4
- Florida Cobb Salad

grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9

HAND HELDS [ burger + tacos served with fresh greens or house-made chips ]

- ★Half-Pound American Kobe Beef Burger

from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.5 add bacon, avocado or mushrooms .5 each
- Bang Bang Shrimp® Tacos

three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 12.9
- Baja Fish Tacos

three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5
- BFG Fish Sandwich

6 oz tilapia fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun 11.5
- Fish + Chips

tempura-style with house-made tartar, french fries 11.3

WOOD-GRILLED FISH

- Gulf Grouper

22.3 / 19.8 sm
- ★Chilean Sea Bass

27.3 / 24.8 sm
- Atlantic Salmon

17.8 / 15.3 sm
- Sea Scallops + Shrimp

17.3
- Rainbow Trout

16.5
- Tilapia

15.3
- Cold Water Lobster Tails

steamed + served with butter for dipping 27
- Ahi Tuna “Tokyo Style”

served with Asian vegetables + Jasmine rice 19.5 / 15.5 sm

Enjoy your fish with a fresh, grilled lemon or choose from one of our Signature Sauces:

- Mango Salsa
- Herb Pesto
- Pan Asian Sauce
- Lemon Butter

WOOD-GRILLED SPECIALTIES

- ★Lily’s Chicken®

goat cheese, spinach, artichoke hearts, lemon basil sauce 14.5
- Fontina Chop

boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.6
- Chicken Marsala

mushrooms + prosciutto, marsala wine sauce 14.9
- Filet Mignon

USDA Choice “center cut” 6 oz 19.9 / 8 oz 22.9  
add garlic gorgonzola butter 1.5
- The Angler’s Steak

USDA Choice sirloin 6 oz 15.3 / 11 oz 18.3
- Sirloin + Crab Cake Dinner

6 oz “center cut” sirloin + jumbo lump crab cake 19.9  
upgrade to filet mignon add 6

SAUTÉED + BAKED

- Pecan Parmesan Crusted Rainbow Trout

artichoke hearts, fresh basil + lemon butter 17.5
- ★Tilapia Imperial

stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3
- Spring Basil Fettuccine

artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 9.9  
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon 6
- Maryland Crab Cake Dinner

two jumbo lump crab cakes + red remoulade 17.1

FRESH SIDES

- Fresh Summer Grilled Corn on the Cob (with entrée \$1)

Garlic Whipped Potatoes

Potatoes Au Gratin
- Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans (Haricot Verts)
- Steamed Broccoli

Steamed Asparagus (with entrée \$1)

Herbed Couscous

All entrées, except pasta, served with a fresh seasonal vegetable plus your choice of one side item

★ popular guest choice

Gluten-Free Menu Available



WINES

~ listed by category, from lighter + milder, to more intense + full-bodied ~

WHITES / PINOT GRIGIO

- Beringer White Zinfandel, CA 5.7 / 21
- Jacob’s Creek Moscato, Australia 6.7 / 25
- Chateau Ste. Michelle Riesling, WA 7.2 / 27
- Eroica Riesling, Columbia Valley, WA 45
- Sokol Blosser “Evolution” White Blend, OR 9.9 / 38
- Ecco Domani Pinot Grigio, Italy 6.7 / 25
- Masi Masianco Pinot Grigio/Verduzzo, Italy 8.2 / 31
- King Estate “Signature Collection” Pinot Grigio, OR 9.7 / 37
- Santa Margherita Pinot Grigio, Italy 12.5 / 48

SAUVIGNON BLANC

- Merryvale “Starmont”, Napa Valley 8.7 / 33
- “Attitude” by Pascal Jolivet, France 9.9 / 38
- Kim Crawford, Marlborough, New Zealand 12.5 / 48
- Cloudy Bay, Marlborough, New Zealand 50

CHARDONNAY

- La Terre, CA 5.5
- William Hill, Central Coast 6.9 / 26
- J. Lohr “Riverstone”, Monterey 8.5 / 32
- Kendall Jackson, CA 9.5 / 36
- Coppola “Director’s Cut”, Russian River 10.5 / 40
- Chalk Hill, Sonoma Coast 12.5 / 48
- Sonoma-Cutrer, Russian River Ranches 14.5 / 56
- Cakebread, Napa Valley 65

SPARKLING

- Caposaldo “Brut” Prosecco, Veneto, Italy 8.5 / 32
- Perrier Jouet “Grand Brut”, France 68

PINOT NOIR

- Concannon, CA 6.7 / 25
- Bearboat, CA 9.7 / 37
- La Crema, Sonoma Coast 12.9 / 50
- Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS

- Ménage à Trois Red Blend, CA 7.7 / 29
- Conundrum Red Blend, CA 9.9 / 38
- Villa Antinori “Super Tuscan” Red, Italy 11.5 / 44
- Estancia Meritage, Paso Robles 55
- Dona Paula “Los Cardos” Malbec, Argentina 7.7 / 29
- Broquel Malbec, Mendoza, Argentina 8.9 / 34
- Stags’ Leap Petite Syrah, Napa Valley 65

MERLOT / CABERNET

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
- Columbia Crest “Grand Estates” Merlot, WA 7.5 / 28
- Rodney Strong Merlot, Sonoma County 8.9 / 34
- Swanson Vineyards Merlot, Oakville, Napa Valley 55
- Avalon Cabernet Sauvignon, CA 6.7 / 25
- Hayman & Hill Reserve Cabernet, Paso Robles 7.9 / 30
- Louis Martini Cabernet Sauvignon, Sonoma Coast 8.9 / 34
- Francis Coppola Black Label Claret, CA 10.5 / 40
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 14.5 / 56
- Hall Cabernet Sauvignon, Napa Valley 65

SPIRIT-FREE

Specialty

- Fresh Blackberry Smash 3.5
- House-Made Lemonade 3.5

Bottled Waters

- Fiji (500 ml) 2.9
- San Pellegrino (500 ml) 2.9



vitaminwater Flavors

- Vitamin Water XXX (Acai, Blueberry & Pomegranate) 2.8
- Vitamin Water Zero Squeezed Lemonade 2.8



HONEST Organic Iced Tea

- Just Iced Tea 2.8
- Raspberry Iced Tea *Just A Tad Sweet* 2.8
- Classic Green Iced Tea *Just A Tad Sweet* 2.8

Coca-Cola Beverages

- Coke 2.8
- Coke Zero 2.8
- Diet Coke 2.8
- Cherry Coke 2.8
- Sprite 2.8
- Seagram’s Ginger Ale 2.8

Hot Beverages

- Numi ORGANIC Hot Tea 2.8
- RAINFOREST ALLIANCE Bold Coffee 2.8
- Espresso 3.75
- Cappuccino 3.75

MARTINIS



**Cold Snap Cucumber Cosmo** served in a frozen glass made of ice Reyka vodka, Solerno Blood Orange liqueur + fresh English cucumbers served on the rocks in our signature ice glass. A refreshing fix to cool your senses this summer! 8.5

Fresh Watermelon Martini

Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 8.2

Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water + the island flavors of desert pear + coconut. Garnished in true Hawaiian style with a floating orchid 7.9

Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite. 7.9

Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 7.9  
\$1 is donated to Ocean Trust for each one sold. Oceantrust.org



Fresh Pineapple Martini

Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 7.9

Bonefish Martini®

Vodka, cranberry + sparkling wine 6.9

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 7.9

Ultimate Infused Dirty Martini

Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 7.9

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 7.9

ROCKS



Parker’s Margarita

Founder, Chris Parker’s Favorite  
Finished with fresh OJ + Grand Marnier floater 6.9  
Upgrade to Patrón +2.6

Black Cherry Guava Mojito

Cruzan Guava Rum, black cherries, fresh mint, lime 7.9

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

- Bud Light 3.7
- Blue Moon 5
- Sam Adams Seasonal 5

CRAFT / SPECIALTY

- Sam Adams Boston Lager (4.8%) 5
- Fat Tire Amber Ale (5.3%) 5

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 4
- Bud Light (4.2%) 3.6
- Coors Light (4.2%) 3.6
- Miller Lite (4.2%) 3.6
- Budweiser (5%) 3.6
- O’Doul’s non-alcoholic 4

IMPORTS

- Guinness 14.9 oz (4.2%) 5.3
- Newcastle (4.5%) 4.7
- Corona Extra (4.6%) 4.7
- Heineken (5.4%) 4.7
- Stella Artois (5.5%) 5

